

Beetroot and pear tart



Ingredients for 4 people

3 beetroot (600 to 800 g in total, depending on the size of the tubers)
2 red onions
2 yellow onions
500 g pears
1 roll of puff pastry from the chiller cabinet
4 tbs olive oil
2 tbs dark balsamic vinegar
½ tsp salt
Black pepper from the mill
3 eggs, size M
150 g whipping cream
150 g Greek yoghurt
150 g grated cheddar cheese
1 handful of fresh thyme
125 g Stilton (blue cheese)
1 handful of chopped walnuts
also: springform or tart tin 26 cm ø

Grease the tart tin, place the puff pastry in it, press down and cut off the excess edges. Use a fork to make holes in the base and cover and refrigerate for approx. 30 minutes.

Preheat the oven to 180 °C fan. Peel the beetroot and onion and cut into wedges. Wash the pears, remove the core and also cut into wedges.

Put the beetroot, onion and pears in a bowl, add the olive oil, vinegar, salt and pepper and mix well. Then place everything on a baking tray lined with baking paper and cook on the middle shelf for around 30 minutes.

In the meantime, whisk the eggs with the cream and yoghurt. Wash and finely chop the thyme and stir in with the cheddar and a little pepper. Distribute the vegetables and pears on the base of the dough, pour over the egg and sprinkle with the chopped walnuts. Crumble the Stilton on top.

Bake the tart on the middle shelf for about 50 minutes. Garnish with thyme if you like before serving.

Bon appétit!